

GIULIO FERRARI ROSÉ 2016 FERRARI

TRENTO

CREAMY VERTICALITY

Rose of emotions: from the obsession for excellence cultivated for over 120 years, the Trentodoc became the icon of Italian rosé sparkling wine.

VINTAGE 2016

The 2016 vintage, challenging in many respects, was marked by a harvest carried out under favorable weather conditions. Grapes of excellent quality benefited from a mild winter during the budding phase. May was characterized by frequent rainfall and continuous vegetative growth. This combination required careful and thoughtful vineyard management, which was expertly handled by our team of agronomists. In the second half of August, the return of stable weather allowed the grapes to reach full ripeness, maintaining good levels of acidity. The harvest began on August 29, later than the seasonal average.

TASTING NOTES

APPEARANCE

Luminous salmon pink, with elegant coppery highlights.

BOUQUET

The nose is complex and enveloping: nutty notes of hazelnut and almond emerge, alongside apricot and vineyard peach, with sweet hints of nougat. Upon aeration, the profile evolves, revealing fascinating aromas of forest floor, porcini mushrooms, light toasted notes, green pepper, and a spicy touch of saffron.

FLAVOUR

On the palate, it is fleshy and profound, supported by a vibrant freshness that balances its structure. Notes of blood orange and pink grapefruit accompany a creamy texture and an exceptionally long finish, refined and complex.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L

VARIETIES

Careful selection of Pinot Noir grapes with a small percentage of Chardonnay depending on the vintage, harvested by hand.

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

A minimum of 93 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel

INGREDIENTS & DISPOSAL OF COMPONENTS

100 ml: E= 307 kJ/74 kcal



RISERVE LINE